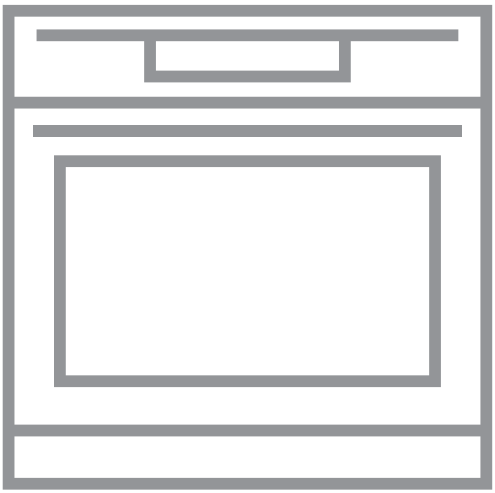
BEB231011M

EN **User Manual**
Oven

USER MANUAL



AEG

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IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the AEG manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the AEG manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.
Visit our website for:

Get usage advice, brochures, trouble shooter, service information:
www.aeg.com

Register your product for better service:
www.registeraeg.com

CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

⚠ Warning / Caution-Safety information

ⓘ General information and tips
Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Farm houses
- By clients in serviced apartments, holiday apartments and other residential type environments.

3. SAFETY INSTRUCTIONS

3.1 Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the oven door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

Cabinet minimum height (Cabinet under the worktop minimum height)	590 (600) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	594 mm
Height of the back of the appliance	576 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	569 mm
Built in depth of the appliance	548 mm
Depth with open door	1022 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm
Mounting screws	4x25 mm

3.2 Electrical connection

WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation

device must have a contact opening width of minimum 3 mm.
- This appliance is supplied without a main plug and a main cable.

Cable types applicable for installation or replacement for Europe:
H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

For the section of the cable refer to the total power on the rating plate. You can also refer to the table:

Total power (W)	Section of the cable (mm²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

3.3 Use

WARNING!
Risk of injury, burns and electric shock or explosion.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of cavity of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

3.4 Care and cleaning

WARNING!
Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

3.5 Internal lighting

WARNING!
Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Use only lamps with the same specifications.

3.6 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

3.7 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

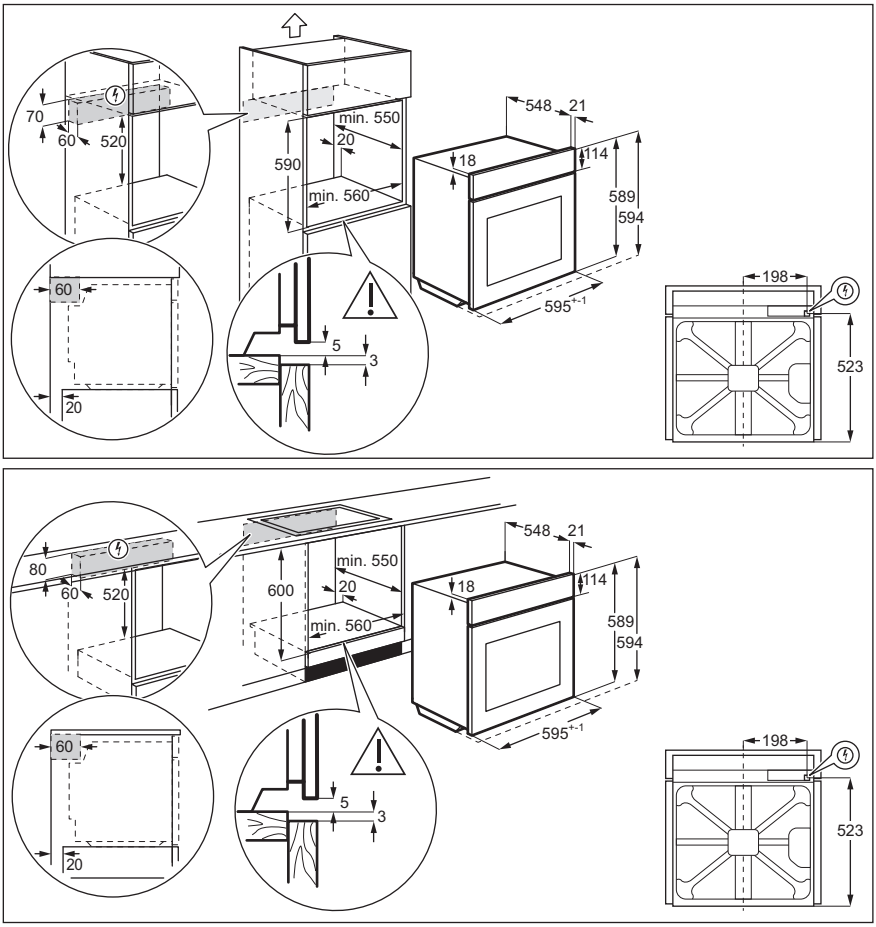
4. INSTALLATION

WARNING!
Refer to Safety chapters.

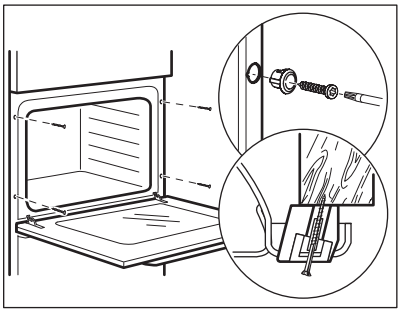
4.1 Building in

YouTube **www.youtube.com/electrolux**
www.youtube.com/aeg

How to install your AEG/Electrolux Oven - Column installation

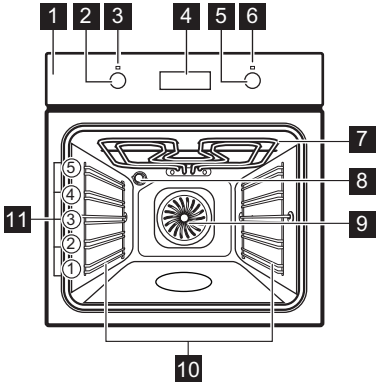


4.2 Securing the oven to the cabinet



5. PRODUCT DESCRIPTION

5.1 General overview



1 Control panel
2 Knob for the heating functions
3 Power lamp / symbol
4 Display
5 Control knob (for the temperature)
6 Temperature indicator / symbol
7 Heating element
8 Lamp
9 Fan
10 Shelf support, removable
11 Shelf positions

5.2 Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Trivet**
  For roasting and grilling.

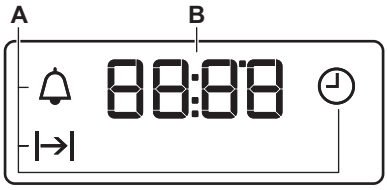
Use the trivet only with the Grill- / roasting pan.

6. CONTROL PANEL

6.1 Buttons

Sensor field / Button	Description
—	To set the time.
⏲	To set a clock function.
+	To set the time.

6.2 Display



A. Clock functions
B. Timer

7. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

7.1 Before first use

The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.

Step 1	Step 2	Step 3
Set the clock	**Clean the oven**	**Preheat the empty oven**
1. Press: . 2. +, − - press to set the hour. Press: . 3. +, − - press to set the minutes. Press: .	1. Remove all accessories and removable shelf supports from the oven. 2. Clean the oven and the accessories with a soft cloth, warm water and a mild detergent.	1. Set the maximum temperature for the function: . Time: 1 h. 2. Set the maximum temperature for the function: . Time: 15 min.
Turn off the oven and wait until it is cold. Place the accessories and the removable shelf supports in the oven.		

8. DAILY USE

WARNING!
Refer to Safety chapters.

8.1 How to set: Heating function

Step 1	Turn the knob for the heating functions to select a heating function.
Step 2	Turn the control knob to select the temperature.
Step 3	When the cooking ends, turn the knob for the heating functions to the off position to turn off the oven.

8.2 Heating functions

Oven function	Application
0 Off position	The oven is off.
Light	To turn on the lamp.
True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food.

Oven function	Application
Moist Fan Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.
Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
Grill	To grill thin pieces of food and to toast bread.
Fast Grilling	To grill thin pieces of food in large quantities and to toast bread.

Oven function	Application
Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.

8.3 Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

9. CLOCK FUNCTIONS

9.1 Clock functions

Clock function	Application
Time of Day	To set, change or check the time of day.
Duration	To set how long the oven works.
Minute Minder	To set a countdown. This function has no effect on the operation of the oven. You can set this function at any time, also when the oven is off.

9.2 How to set: Clock functions

How to change: Time of Day	
	- flashes when you connect the oven to the electrical supply, when there was a power cut or when the timer is not set.
Step 1	+ - press repeatedly. - starts to flash.
Step 2	+, — - press to set the time. After approximately 5 sec., the flashing stops and the display shows the time.
	- press repeatedly to change the time of day. - starts to flash.

How to set: Duration	
Step 1	Set an oven function and the temperature.
Step 2	- press repeatedly. |→| - starts to flash.
Step 3	+, — - press to set the duration. The display shows: |→|. |→| - flashes when the set time ends. The signal sounds and the oven turns off.
Step 4	Press any button to stop the signal.
Step 5	Turn the knobs to the off position.

How to set: Minute Minder	
Step 1	- press repeatedly. - starts to flash.
Step 2	+, — - press to set the time. The function starts automatically after 5 sec. When the set time ends, the signal sounds.
Step 3	Press any button to stop the signal.
Step 4	Turn the knobs to the off position.

How to cancel: Clock functions	
Step 1	- press repeatedly until the clock function symbol starts to flash.
Step 2	Press and hold: —. The clock function turns off after few seconds.

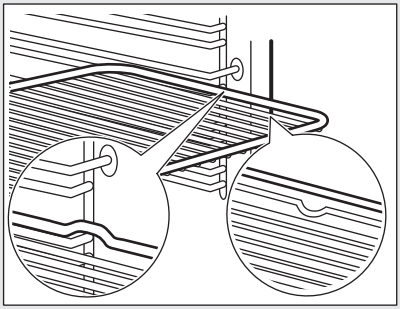
10. USING THE ACCESSORIES

WARNING!
Refer to Safety chapters.

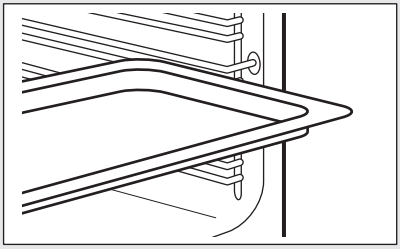
10.1 Inserting accessories

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

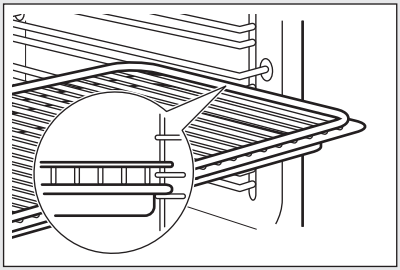
Wire shelf:
Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



Deep pan:
Push the tray between the guide bars of the shelf support.

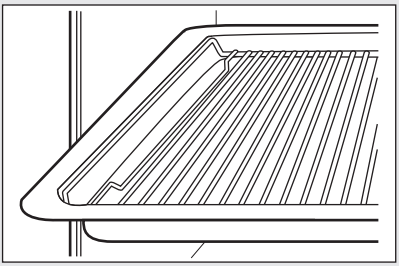
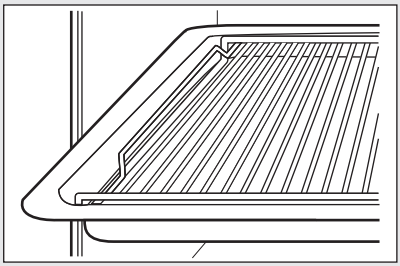


Wire shelf, Deep pan:
Push the tray between the guide bars of the shelf support and the wire shelf on the guide bars above.



10.2 Trivet and Grill- / Roasting pan

Step 1	Put the trivet into a deep pan.
Step 2	Put the deep pan on the recommended shelf position.

Roasting larger pieces of meat or poultry on one shelf position.	Grilling and toasting thin pieces of food in large quantities.
Make sure the supports of the wire shelf point up.	Make sure the supports of the wire shelf point down.
	

11. ADDITIONAL FUNCTIONS

11.1 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

11.2 Safety thermostat

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

12. HINTS AND TIPS

WARNING!
Refer to Safety chapters.

12.1 Cooking recommendations

The oven has five shelf positions.

Count the shelf positions from the bottom of the oven floor.

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

If you cannot find the settings for a special recipe, look for the similar one.

The oven has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption.

Baking cakes
Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish
Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.

To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times
Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

12.2 Inner side of the door

On the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for dishes.

12.3 Baking and roasting

Use the function: True Fan Cooking.

CAKES	(°C)		(min)	
Whisked recipes	160	3 (2 and 4)	45 - 60	Cake mould
Shortbread dough	160	3 (2 and 4)	20 - 30	Cake mould
Buttermilk cheesecake	165	2	60 - 80	Cake mould, Ø 26 cm
Strudel	150	2	60 - 80	Baking tray
Jam tart	165	2	30 - 40	Cake mould, Ø 26 cm
Christmas cake, preheat the empty oven	150	2	90 - 120	Cake mould, Ø 20 cm
Plum cake, preheat the empty oven	160	2	50 - 60	Bread tin
Biscuits	140 - 150	3	30 - 35	Baking tray
Biscuits, two levels	140 - 150	2 and 4	35 - 40	Baking tray
Biscuits, three levels	140 - 150	1, 3 and 5	35 - 45	Baking tray
Meringues	120	3	80 - 100	Baking tray
Meringues, two levels, preheat the empty oven	120	2 and 4	80 - 100	Baking tray
Buns, preheat the empty oven	190	3	12 - 20	Baking tray
Eclairs	170	3	25 - 35	Baking tray
Eclairs, two levels	170	2 and 4	35 - 45	Baking tray
Plate tarts	170	2	45 - 70	Cake mould, Ø 20 cm
Rich fruit cake	150	2	110 - 120	Cake mould, Ø 24 cm

CAKES	(°C)		(min)	
Victoria sandwich	160	2	50 - 60	Cake mould, Ø 20 cm

Preheat the empty oven.

BREAD AND PIZZA	(°C)		(min)	
White bread, 1 - 2 pieces, 0.5 kg each	190	1	60 - 70	-
Rye bread, preheating is not needed	180	1	30 - 45	Bread tin
Bread rolls, 6 - 8 rolls	180	2 (2 and 4)	25 - 40	Baking tray
Pizza	230 - 250	1	10 - 20	Baking tray / Deep pan
Scones	190	3	10 - 20	Baking tray

Preheat the empty oven unless specified otherwise.

Use the cake mould.

FLANS	(°C)		(min)
Pasta flan, preheating is not needed	180	2	40 - 50
Vegetable flan, preheating is not needed	175	2	45 - 60
Quiches	180	1	50 - 60
Lasagne	180 - 190	2	25 - 40
Cannelloni	180 - 190	2	25 - 40

Use the second shelf position.

Use the wire shelf.

MEAT	(°C)	(min)
Beef	190	50 - 70
Pork	180	90 - 120
Veal	175	90 - 120

MEAT	(°C)	(min)
English roast beef, rare	200	50 - 60
English roast beef, medium	200	60 - 70
English roast beef, well done	200	70 - 75

Use the second shelf position unless specified otherwise.

MEAT	(°C)	(min)
Pork shoulder, with rind	170	120 - 150
Pork shin, 2 pieces	160	100 - 120
Leg of lamb	175	110 - 130
Whole chicken	200	70 - 85
Whole turkey	160	210 - 240
Whole duck	220	120 - 150
Whole goose, use the first shelf position	160	150 - 200

MEAT	(°C)	(min)
Rabbit, cut in pieces	175	60 - 80
Hare, cut in pieces	175	150 - 200
Whole pheasant	175	90 - 120

Use the second shelf position.

Set the temperature to 175 °C.

FISH	(min)
Trout / Sea bream, 3 - 4 fish	40 - 55
Tuna / Salmon, 4 - 6 fillets	35 - 60

12.4 Grill

Preheat the empty oven.

Use the fourth shelf position.

Grill with the maximum temperature setting.

GRILL	(kg)	(min) 1st side	(min) 2nd side
Fillet steaks, 4 pieces	0.8	12 - 15	12 - 14
Beef steak, 4 pieces	0.6	10 - 12	6 - 8
Sausages, 8	-	12 - 15	10 - 12
Pork chops, 4 pieces	0.6	12 - 16	12 - 14
Chicken, half, 2	1	30 - 35	25 - 30
Kebabs, 4	-	10 - 15	10 - 12
Chicken breast, 4 pieces	0.4	12 - 15	12 - 14
Burgers, 6	0.6	20 - 30	-
Fish fillet, 4 pieces	0.4	12 - 14	10 - 12
Toasted sandwiches, 4 - 6	-	5 - 7	-
Toast, 4 - 6	-	2 - 4	2 - 3

12.5 Turbo Grilling

Preheat the empty oven.

Use the first or the second shelf position.

To calculate the roasting time multiple the time given in the table below by the centimetres of thickness of the fillet.

BEEF	(°C)	(min)
Roast beef or fillet, rare	190 - 200	5 - 6
Roast beef or fillet, medium	180 - 190	6 - 8
Roast beef or fillet, well done	170 - 180	8 - 10

PORK	(°C)	(min)
Shoulder / Neck / Ham joint, 1 - 1.5 kg	160 - 180	90 - 120
Chops / Spare rib, 1 - 1.5 kg	170 - 180	60 - 90
Meatloaf, 0.75 - 1 kg	160 - 170	50 - 60
Pork knuckle, precooked, 0.75 - 1 kg	150 - 170	90 - 120

VEAL	(°C)	(min)
Roast veal, 1 kg	160 - 180	90 - 120

VEAL	(°C)	(min)
Veal knuckle, 1.5 - 2 kg	160 - 180	120 - 150

LAMB	(°C)	(min)
Lamb leg / Roast lamb, 1 - 1.5 kg	150 - 170	100 - 120
Lamb saddle, 1 - 1.5 kg	160 - 180	40 - 60

POULTRY	(°C)	(min)
Poultry, portions, 0.2 - 0.25 kg each	200 - 220	30 - 50
Chicken, half, 0.4 - 0.5 kg each	190 - 210	35 - 50
Chicken, poulard, 1 - 1.5 kg	190 - 210	50 - 70
Duck, 1.5 - 2 kg	180 - 200	80 - 100
Goose, 3.5 - 5 kg	160 - 180	120 - 180
Turkey, 2.5 - 3.5 kg	160 - 180	120 - 150
Turkey, 4 - 6 kg	140 - 160	150 - 240

FISH (STEAMED)	(°C)	(min)
Whole fish, 1 - 1.5 kg	210 - 220	40 - 60

12.6 Defrost

	(kg)	Defrosting time (min)	Further defrosting time (min)	
Chicken	1	100 - 140	20 - 30	Place chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1	100 - 140	20 - 30	Turn halfway through.
	0.5	90 - 120		
Cream	2 x 0.2	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Gateau	1.4	60	60	-

12.7 Dehydrating - True Fan Cooking

Cover trays with grease proof paper or baking parchment.

For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

For 1 tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

VEGETABLES	(°C)	(h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8

VEGETABLES	(°C)	(h)
Herbs	40 - 50	2 - 3

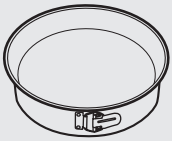
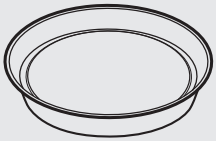
Set the temperature to 60 - 70 °C.

FRUIT	(h)
Plums	8 - 10
Apricots	8 - 10
Apple slices	6 - 8
Pears	6 - 9

12.8 Moist Fan Baking - recommended accessories

Use the dark and non-reflective tins and containers. They have better heat

absorption than the light colour and reflective dishes.

			
Pizza pan	**Baking dish**	**Ramekins**	**Flan base tin**
Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter

12.9 Moist Fan Baking

For the best results follow suggestions listed in the table below.

		(°C)		(min)
Sweet rolls, 12 pieces	baking tray or dripping pan	175	3	40 - 50
Rolls, 9 pieces	baking tray or dripping pan	180	2	35 - 45
Pizza, frozen, 0.35 kg	wire shelf	180	2	45 - 55
Swiss roll	baking tray or dripping pan	170	2	30 - 40
Brownie	baking tray or dripping pan	170	2	45 - 50
Soufflè, 6 pieces	ceramic ramekins on wire shelf	190	3	45 - 55
Sponge flan base	flan base tin on wire shelf	180	2	35 - 45
Victoria sandwich	baking dish on wire shelf	170	2	35 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	2	35 - 45
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	170	3	30 - 40

		(°C)		(min)
Poached meat, 0.25 kg	baking tray or dripping pan	180	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	180	3	40 - 50
Cookies, 16 pieces	baking tray or dripping pan	150	2	30 - 45
Macaroons, 20 pieces	baking tray or dripping pan	180	2	45 - 55
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 16 pieces	baking tray or dripping pan	170	2	35 - 45
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	40 - 50
Tartlets, 8 pieces	baking tray or dripping pan	170	2	30 - 40
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	2	35 - 45
Vegetarian omelette	pizza pan on wire shelf	180	3	35 - 45
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	4	35 - 45

12.10 Information for test institutes

Tests according to IEC 60350-1.

				(°C)	(min)	
Small cakes, 20 per tray	True Fan Cooking	Baking tray	3	150 - 160	20 - 35	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	-

				(°C)	(min)	
Apple pie, 2 tins Ø20 cm	True Fan Cooking	Wire shelf	2	160	70 - 90	-
Sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2	160	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2 and 4	160	40 - 60	Preheat the oven for 10 minutes.
Short bread	True Fan Cooking	Baking tray	3	140 - 150	20 - 40	-
Short bread	True Fan Cooking	Baking tray	2 and 4	140 - 150	25 - 45	-
Toast, 4 - 6 pieces	Grill	Wire shelf	4	max.	2 - 3 minutes first side; 2 - 3 minutes second side	Preheat the oven for 3 minutes.
Beef burger, 6 pieces, 0.6 kg	Grill	Wire shelf and dripping pan	4	max.	20 - 30	Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food halfway through the cooking time. Preheat the oven for 3 minutes.

13. CARE AND CLEANING

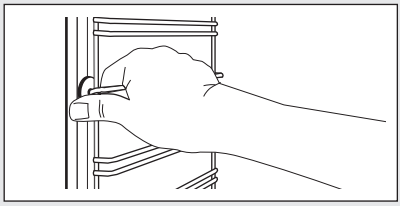
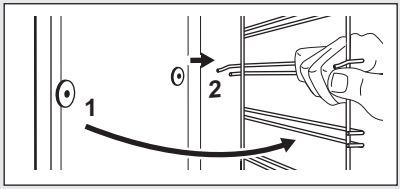
WARNING!
Refer to Safety chapters.

13.1 Notes on cleaning

Cleaning Agents	Clean the front of the oven with a soft cloth with warm water and a mild detergent. Clean and check the door gasket around the frame of the cavity.
	Use a cleaning solution to clean metal surfaces.
	Clean stains with a mild detergent.
Everyday Use	Clean the cavity after each use. Fat accumulation or other residue may cause fire.
	Moisture can condense in the oven or on the door glass panels. To decrease the condensation, let the oven work for 10 minutes before cooking. Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.
Accessories	Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
	Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

13.2 How to remove: Shelf supports

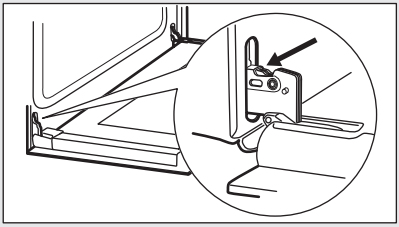
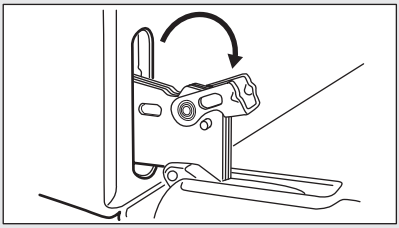
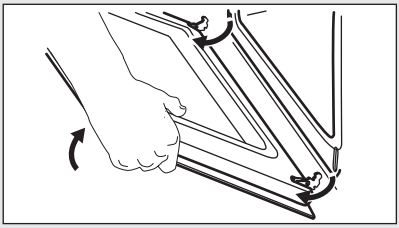
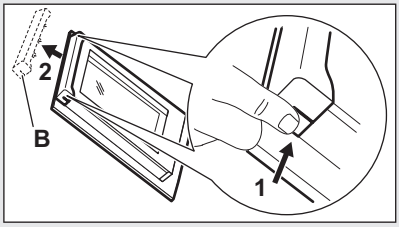
Remove the shelf supports to clean the oven.

Step 1	Turn off the oven and wait until it is cold.	
Step 2	Pull the front of the shelf support away from the side wall.	
Step 3	Pull the rear end of the shelf support away from the side wall and remove it.	
Step 4	Install the shelf supports in the opposite sequence.	

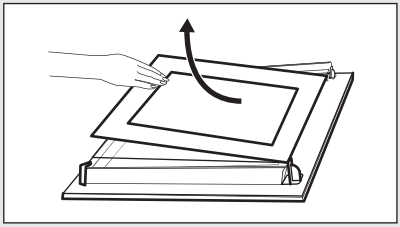
13.3 How to remove and install: Door

The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it. Read the whole "Removing and installing door" instruction before you remove the glass panels.

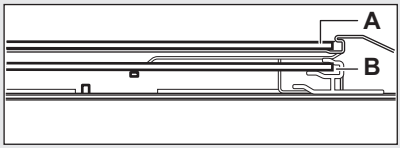
CAUTION!
Do not use the oven without the glass panels.

Step 1	Open the door fully and hold both hinges.	
Step 2	Lift and turn the levers fully on both hinges.	
Step 3	Close the oven door halfway to the first opening position. Then lift and pull forward and remove the door from its seat.	
Step 4	Put the door on a soft cloth on a stable surface.	
Step 5	Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.	
Step 6	Pull the door trim to the front to remove it.	
Step 7	Hold the door glass panel by its top edge and carefully pull it out. Make sure the glass slides out of the supports completely.	

Step 8	Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.
Step 9	After cleaning, install the glass panel and the oven door.



The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.
When installed correctly the door trim clicks.
Make sure that you install the internal glass panel in the seats correctly.



13.4 How to replace: Lamp

WARNING!
Risk of electric shock.
The lamp can be hot.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

Before you replace the lamp:		
Step 1	**Step 2**	**Step 3**
Turn off the oven. Wait until the oven is cold.	Disconnect the oven from the mains.	Put a cloth on the bottom of the cavity.

Back lamp

Step 1	Turn the glass cover to remove it.
Step 2	Clean the glass cover.
Step 3	Replace the lamp with a suitable 300 °C heat-resistant lamp.
Step 4	Install the glass cover.

14. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

14.1 What to do if...

In any cases not included in this table please contact with an Authorised Service Centre.

Problem	Check if...
The oven does not heat up.	The fuse is blown.
The door gasket is damaged.	Do not use the oven. Contact an Authorised Service Centre.
The display shows "12.00".	There was a power cut. Set the time of day.

Problem	Check if...
The lamp does not work.	The lamp is burnt out.

14.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity. Do not remove the rating plate from the oven cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

15. ENERGY EFFICIENCY

15.1 Product Information and Product Information Sheet*

Supplier's name	AEG
Model identification	BEB231011M 949496152
Energy Efficiency Index	95.3
Energy efficiency class	A
Energy consumption with a standard load, fan-forced mode	0.81 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	72 l
Type of oven	Built-In Oven
Mass	27.6 kg

* For European Union according to EU Regulations 65/2014 and 66/2014.
For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.
For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

15.2 Energy saving

The oven has features which help you save energy during everyday cooking.

Make sure that the oven door is closed when the oven operates. Do not open the oven door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan
When possible, use the cooking functions with fan to save energy.

Residual heat
When the cooking duration is longer than 30 min, reduce the oven temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Keep food warm
Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

Moist Fan Baking
Function designed to save energy during cooking.

16. WARRANTY

FOR SALES IN AUSTRALIA AND NEW ZEALAND

ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. **In this warranty:**
   - **a)** 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
   - **b)** 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
   - **c)** 'ASC' means Electrolux's authorised serviced centres;
   - **d)** 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;

e) 'Warranty Period' means the period specified in clause 3 of this warranty;
f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. **Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
3. **Warranty Period:** Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.
4. **Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
5. **Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
6. **Proof of purchase** is required before you can make a claim under this warranty.
7. **Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
   a) light globes, batteries, filters or similar perishable parts;
   b) parts and Appliances not supplied by Electrolux;
   c) cosmetic damage which does not affect the operation of the Appliance;
   d) damage to the Appliance caused by:
      – negligence or accident;
      – misuse or abuse, including failure to properly maintain or service;
      – improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
      – normal wear and tear;
      – power surges, electrical storm damage or incorrect power supply;
      – incomplete or improper installation;
      – incorrect, improper or inappropriate operation;
      – insect or vermin infestation;
      – failure to comply with any additional instructions supplied with the Appliance;

   In addition, Electrolux is not liable under this warranty if:
      – the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
      – the Appliance is modified without authority from Electrolux in writing;
      – the Appliance's serial number or warranty seal has been removed or defaced.
8. **How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:
   a. carefully check the operating instructions, user manual and the terms of this warranty;

b. have the model and serial number of the Appliance available;
c. have the proof of purchase (e.g. an invoice) available;
d. telephone the numbers shown below.

9. **Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
10. **New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
11. **Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

SERVICE AUSTRALIA
aeg.com/au

FOR SERVICE	FOR SPARE PARTS
or to find the address of your nearest authorised service centre in Australia	or to find the address of your nearest spare parts centre in Australia
PLEASE CALL 1300 363 664	**PLEASE CALL 13 13 50**
OR EMAIL	**OR EMAIL**
customercare@aegaustralia.com.au	**customercare@aegaustralia.com.au**
For the cost of a local call (Australia only)	For the cost of a local call (Australia only)

SERVICE NEW ZEALAND
aegnewzealand.co.nz

FOR SERVICE	FOR SPARE PARTS
or to find the address of your nearest authorised service centre in New Zealand	or to find the address of your nearest spare parts centre in New Zealand
PLEASE CALL 0800 234 234	**PLEASE CALL 0800 10 66 20**
OR EMAIL	**OR EMAIL**
customercare@electrolux.co.nz	**customercare@electrolux.co.nz**
(New Zealand only)	(New Zealand only)

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17. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/au

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